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U.S. Bureau of Fisheries.

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FISHERY MARKET NEWS

JANUARY 1944

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UNITED STATES
DEPARTMENT OF THE INTERIOR
HAROLD L. ICKES, Secretary

FISH AND WILDLIFE SERVICE
IRA N. GABRIELSON, Director

FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

PREPARED IN THE DIVISION OF FISHERY INDUSTRIES

A. W. Anderson, Editor
C. R. Lucas, Associate Editor

J. M. Lemon - - - - TECHNOLOGY
E. A. Power - - - - - STATISTICS
D. Bloch - - - - - CONSUMERS
W. H. Dumont - - MARKET NEWS
R. A. Kahn - - - - - MARKETING

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FIGHTING FIBERS

By Frank E. Firth*

In 1941, "Manila," abaca fiber, became a Japanese prisoner. Sisal immediately came into prominence as a substitute for Manila, but competition for shipping space and risks involved in crossing the Caribbean and South Atlantic made it necessary to look for more accessible sources of this and other hard fibers.

Hemp grown in Italy and Hungary, where abundant supplies have been obtained, is now serving the Axis. The extended fighting in Russia has greatly lessened the production of the fine hemp grown there. Jute from India has been partially cut off by action in the Orient, but recent victories in that area have resulted in a steadier supply. Flax from France and Belgium, abundant export centers still is imprisoned. Shipping space and geography have thus had a great effect on our fiber supplies. Because of their importance to the military and to essential production, these fibers were early and wisely placed under the control of the War Production Board.1/

More "Manila hemp," which does not grow near Manila and is not hemp, has been used for marine cordage during the past 100 years than all other fibers combined. When the Philippines were invaded, the loss of this material was indeed serious, but the serviceability of the substitutes and blends over the last two years and th progress being made in new developments inspire confidence for the future.

Marine cordage, which is the classification used by fisheries, must meet the most exacting requirements. It must be not only tough, durable, and reliable, but must also be able to withstand the effects of constant salt-water immersion. It is the purpose of this article to explain briefly the origin and known characteristics of some of the fibers which now are commercially used or which give promise of successful application in the fisheries.2/ In general, there are two types of natural long fibers from which cordage is produced.

1. Hard or leaf fibers: These are hard and stiff and grow lengthwise through the pulpy tissues of the long leaves and the outer bark of the stems of plants found almost exclusively in the tropics. This group is used principally for cordage and coarse twine and is typified by abaca (Manila), sisal, and henequen.

2. Soft or bast fibers: These are soft and flexible, extending through the inner bark of the stems and main stalks of plants, and are used in finer twine, thread, and yarn. Commercial production of soft fibers is confined to the Temperate Zone; hemp and flax grow in the cooler regions, jute and ramie in the warmer areas. Cotton is also included in this group although these short fibers are really seed hairs.

Hemp and flax were the earliest known fibers to be utilized, originating about 3000 B.C.,

* Technologist, stationed at Boston, Mass.

1/General Preference Order M-84, as amended October 27, 1943, War Production Board.

2/Much of the information used here is from Fiber Production in the Western Hemisphere, by Lyster H. Dewey, Miscellaneous Publication No. 518, U. S. Dept. of Agriculture, Washington, D. C., 1943.

flax in Central Europe and Egypt, hemp in Northern China. The Western Hemisphere contributes to the production of all the fibers, but none of the important soft fiber plants included here are native to America.

HARD FIBERS

"Agave" is a Greek word first used in 1753 to designate a genus which includes eight hard-fiber plants, the two commercially important ones being sisal (Agave sisalana) and henequen (A. fourcroydes). Thus, the term agave indicates the group, while the common names, sisal or henequen, should be used in referring to the specific fibers.

Henequen -- Henequen (Agave fourcroydes) is a hard fiber produced chiefly in Mexico, Cuba, and, to a lesser extent, in Jamaica and East Africa. Its principal market is in the United States where it is sometimes known as Mexican or Cuban sisal, but in the London market it is called simply henequen. The prepared fibers range from reddish-yellow to white in color and from 2 to 5 feet in length, depending upon the locality, soil, and care used in manufacture. Henequen is used principally as binder twine for tying sheaves of grain during the harvest. Although the demand for this purpose is extremely heavy, increasing quantities are going into marine uses while other substitute fibers are serving as binder twine. Henequen, similar to sisal but rougher, has two-thirds the strength of that fiber and about half the strength of Manila. Thus, henequen is the weakest of the hard fibers discussed here.

Sisal -- Sisal (Agave sisalana), often called African sisal, derives its name from the old seaport of Sisal in Yucatan, from which port this material was formerly shipped. Its present production is greater than that of any other hard fiber and centers chiefly in Africa, Java, and Sumatra, and to some extent in Mexico and Haiti. This plant originated in the Yucatan Peninsula where a small amount is still cultivated. In 1834, a nursery was established in southern Florida for growing the plant bulbils, but there seems to have been little effort made to develop fiber production. The market for these bulbs was world-wide, and today all cultivated sisal, outside Mexico, is traced directly or indirectly to Florida. The fibers are cream to clear white in color, range from 2 to 5 feet in length, and are more flexible and of finer texture than henequen. Sisal absorbs water but not so much as to cause serious trouble in the pulley blocks. Numerous tests, as well as practical experience on ships and in fishing, indicate that, in resistance to injurious action and salt water, the most satisfactory substitute for Manila cordage in general marine work is sisal. It averages 80 percent the strength of Manila, and by using a slightly larger size sisal rope, practically the same strength can be obtained. The principal markets for sisal are Great Britain, continental Europe, and the U. S. The fiber is commonly differentiated according to geographic origin as "African sisal," "Java sisal," etc. This fiber was formerly utilized for binder twine, but today it has achieved a high rank in the cordage field.

Abaca (Manila) -- Abaca (Musa textilis) yields the hard fiber better known as Manila or Manila hemp, which during the last 100 years has been in world-wide demand for dependable cordage. It is cultivated from the southern part of Luzon Island to the southern part of Mindanao, but does not grow well as far north as Manila (Lat. 15° N.). It has also been introduced from the Philippines into Java, Sumatra, Celebes, Borneo, and the Andaman Islands, where cultivation of the plants has produced fair quantities of abaca. Until recently, the leaf stems and trunks were stripped entirely by hand, but machines for this purpose are now coming into general use. In 1925, the U.S. Department of Agriculture successfully introduced these banana-like plants into the region around Almirante, in Western Panama. Abaca fiber produced there in this experiment has been made into rope fully equal to rope made from fibers of Philippine Island growth. This acreage has recently been increased, and some day should become an important source of abaca. A large stripping machine installed in Panama in 1942 can turn out a thousand pounds of clean, dry fibers per hour when sufficient raw material is available.

There are 16 recognized grades of abaca, based chiefly on texture, color, and cleaning method. The lengths range from 7 to 14 feet, but careful selection has produced 20-foot strands. Great Britain, Japan, and the United States have been the greatest consumers of this fiber. It is processed in 18 cordage mills in this country and in many others in Canada, Cuba, Mexico, and South America. It is used, more extensively than all other fibers combined, in marine cordage, well-drilling cables, hoisting ropes, transmission ropes, and in all coarse cordage requiring strength, durability, and reliability. Rope made from abaca fibers absorbs water very slowly and is highly resistant to injury from sea water.

Pita Floja -- Pita floja (Aechmea magdalenae), a hard fiber used locally in many parts of Latin America, is very resistant to sea water and has for many years given excellent performance in fish lines and nets, as well as in thread for sewing leather saddles, belts, etc., although it is not yet sold in the world markets. This plant, sometimes called "wild pineapple," grows abundantly from Mexico south to Ecuador. The name "Pita floja" means "thread fiber," the leaves producing light, cream white, lustrous fibers from 5 to 8 feet long. They are finer and more flexible than any of the hard fibers now in use, being stronger and more elastic than abaca (Manila), and containing 75 percent cellulose, more than is recorded for any other hard fiber. If mechanical methods of preparation should be successful, the abundant, rapid growth of the plants and the strength and durability of the fiber in sea water give promise that pita would soon be widely used in marine cordage.

Although there are other plants which furnish hard fibers, such as the Yucca lily group, they are for the most part utilized only locally. Any expansion of production will necessarily be slow because of labor shortages and inadequate transportation facilities from the areas of growth.

SOFT FIBERS

Hemp -- Hemp (Cannabis satvia), a soft fiber plant of the mulberry family, has had its name applied to numerous other long fibers, both hard and soft, but never to flax, which fiber is most nearly like hemp. Next to flax, hemp was the plant earliest cultivated for fiber production of which we have definite record, the Emperor Shen Nung having taught this art to the people of China in the 28th century B. C. Beside China, production has now spread to Japan, Iran, and Turkey, in Asia; Russia, Italy, Poland, Rumania, Hungary, Yugoslavia, and Spain, in Europe; Chile, Argentina, and the U. S., in the Western Hemisphere. Despite this widespread cultivation, Russia and Italy, prior to the war, produced more hemp fiber than the rest of the world combined.

Hemp stalks yield fibers about 6 feet long, the color varying from gray to cream white depending upon the method of retting (or rotting) the strands from the stalks. The better fibers are lustrous and have a decided snap in breaking. Hemp contains 77 percent cellulose, and because it endures heat, water and friction exceptionally well, it was used for centuries throughout the world in the manufacture of marine and other cordage requiring dependability and durability. It is still used in Europe for cordage but was largely superseded in this country by abaca about 100 years ago. There is at present considerable acreage planted to hemp in Wisconsin, Illinois, Iowa, and Indiana. Kentucky produces nearly all the hemp seeds, very little fiber being manufactured there. Machines or retting plants have been set up in each producing state by the U. S. Government on a rental basis. Soil and climatic conditions are ideal in these states, and it is expected that about 75,000 tons of fiber will be processed from the 1943 crop. The production of American hemp will undoubtedly continue into the future, long after victory.

Flax -- Flax (genus Linum) yields the highest grade soft fiber and is the oldest known fiber plant. Its cultivation has been devoted largely to the production of linseed oil from the seeds and to the production of fiber for the fabrication of fine textiles. Recently New Zealand, Canada, Peru, Mexico, and the U. S. have tended toward greater planting of this slender flower-like plant for both oil and textile purposes. The linen manufacturers use the greater part of the fiber produced. Its cellulose content of approximately 80 percent is the highest for any known fiber. Because it is exceptionally strong, light in weight, and resistant to salt-water action, flax has been widely used in our U. S. fisheries in the manufacture of gill nets; however, the present linen shortage has made necessary the employment of cotton for this purpose. Greater numbers of linen nets can be stored and handled on a small boat than is possible with heavier and weaker fibers.

Jute -- Jute (Corchorus capsularis), a member of the linden family, is a soft fiber that has been in commercial use for only about 100 years. Because of its abundance and ease of manufacture in uniform quality, it is now used more than all other vegetable fibers combined, except cotton. India produces nearly all the jute available for export. The principal use is in the manufacture of burlap and sacking, but jute is also made into rug backings and upholstery webbing. Some progress is being made in satisfying wartime demands by using jute in cordage and twine. Scientific research has developed waterproofing and anti-mildew treatments which, when applied to jute cordage made from selected fibers, have produced ropes of fair strength and durability which allowed the release of better materials

to marine users.1/ Despite these treatments, jute itself, with the lowest cellulose content among the abundant soft fibers, is too deficient in water resistance, durability, tensile strength, and elasticity to allow much use in the fisheries.

Ramie -- Ramie (Boehmeria nivea) is a soft fiber grown principally in China and Japan where it is used extensively in the manufacture of summer clothing and durable, hand-made lace. It is widely used in those two countries for making lightweight fish nets because it has high resistance to chemical action and sea water. However, because it abrades easily and lacks elasticity, despite its high cellulose content, ramie finds little use in the fisheries of other countries, and very little is exported. Steadily increasing cultivation in South America, where ramie was recently introduced, has not yet produced large scale surpluses above domestic needs. If increased quantities become available, ramie may find some applications in the North American fisheries.

Cotton -- Cotton (genus Gossypium), the soft fibers which enclose the seeds of the cotton plant, finds more diversified uses than any other fiber. Although cotton is composed almost entirely of cellulose, cordage made from it does not have the strength of the other commercial fibers mentioned because the short individual strands are only from one-half inch to two inches long. These must be spun together in a yarn and several yarns twisted into thread to utilize the strength of all the fibers. Then several threads are twisted to form twine. Lightly-twisted twine is called soft laid; tightly-twisted twine is called hard laid. The hard laid twine is more resistant to abrasion but has lower tensile strength. This fault, in spite of the superior pliability and resulting knot strength of cotton, has severely limited its use in heavy cordage where it exhibits only about half the strength of Manila.

Nevertheless, its ease of handling, adaptability to machine knitting, and abundant supply in uniform quality have led to the use of cotton twine webbing in practically every fish net in this country. Even in gill nets, cotton has taken the place of linen which is unavailable. For fish net use cotton twine, generally called seine twine, has been standardized by the various manufacturers into four types available in a large range of sizes: "soft laid" - with from 6 to 240 threads; "medium laid" - 6 to 240 threads; "hard laid" - 6 to 120 threads; "extra hard laid" - 6 to 200 threads or more.

Cotton, coming principally from our own southeastern States and in lesser amounts from Egypt, India, China, the Soviet Union, and Brazil, finds innumerable valuable applications in the wartime activities of the United Nations. Netting is an important aid in these activities whether it serves to camouflage our troops or to catch the fish which furnish food, stock feed, oil, vitamins, glycerine, and other needed products. Much effort and research are being directed toward extending the use of cotton in marine cordage through the growth and selection of stronger fibers and by the development of treatments which will make it more resistant to sea water, decay, tension, and abrasion. The success of these efforts would increase greatly the use of cotton in the fisheries.

SYNTHETIC FIBERS

Nylon -- Among the synthetic fibers recently developed for various specialized uses, nylon is outstanding. Nylon is stronger, tougher and less susceptible to water than Manila and consequently is used in the manufacture of rope for mountain troops, parachutists, and gliders. Nylon rope has been found especially resistant to abrasion when in contact with rough surfaces such as the edges of rocks and when used in pulleys and similar operations where Manila has hitherto been employed. While nylon is at present necessarily under rigid government control and restriction, its postwar users will undoubtedly include the fisheries.

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SUPPLY OF FISH FOR 1944 FORECAST

The civilian supply of fish in 1944 will be about the same as that in 1943, according to The National Food Situation (January 1944). The increased requirements for Lend-Lease and military use will probably offset any increase in catch or pack. The per capita consumption of canned fish in 1944 probably will be about 2 to 2-1/2 pounds compared with an average of about 5 pounds in pre-war years. War requirements for canned fish are particularly heavy and may equal 40 percent of the available supply. On the other hand, 75 to 80 percent of the fresh and frozen fish and shellfish supply will go to civilians, about 5 pounds per

1/ For further information see "Preservation and Care of Fish Nets," by Frank E. Firth and Carl B. Carlson, Fishery Market News, Vol. 5, No. 7, July 1943, also available as "Sep. No. 27" from Fish and Wildlife Service, Dept. of the Interior, Washington 25, D. C.

capita (on a dressed weight basis) compared with 6.4 pounds in 1935-39. The civilian consumption of cured fish in 1944 is expected to be slightly below the pre-war average but approximately equal to the 1943 consumption of 0.9 pound per capita.

SMOKING ANGLERFISH, SEA TROUT AND SPANISH MACKEREL

By Leo Young and N. D. Jarvis*

Methods for smoking species of fish that heretofore have not been processed in this manner on a commercial scale are being developed by the U. S. Fish and Wildlife Service. Spanish mackerel (Scomberomorus maculatus) from southern waters; small sea trout, also called weakfish or squeteague (Cynoscion regalis) from the Middle Atlantic Coast; and anglerfish, also called monkfish (Lophius piscatorius) from New England, were smoked recently in trial runs conducted at the Fishery Technological Laboratory, College Park, Md.

The 1940 landings of fish included 20,000,000 pounds of sea trout, 6,500,000 pounds of Spanish mackerel, and about 100,000 pounds of anglerfish. It is probable that were a market developed for smoked anglerfish, the catch would be increased considerably. The anglerfish is an example of an under-utilized species, since most of these fish are thrown back into the sea after removal from the nets. Spanish mackerel, a fatty fish, is most suitable for hot-smoking. Sea trout, moderately fatty, may be hot or cold-smoked; but the anglerfish must be hot-smoked or "barbecued," because of its high moisture content. Samples of cold-smoked anglerfish stored at 34° F. dripped or sweated excessively.

Fresh anglerfish and Spanish mackerel ship well and may safely be cured several days after removal from the water. Sea trout must be processed immediately after landing.

In experiments with these fish at the laboratory, various procedures and methods were used. The chief variations were in the following processing factors: salting to draw out blood, from 16 hours to several days in brines varying from 50° to 98° salinometer; freshening period to reduce salt to taste, from 15 minutes to 5 hours; drying temperature, from 60° to 90° F.; cooking temperature, up to 190° F.; total drying and cooking period, from 4 to 8 hours; smoking period, from 1 to 3½ hours; and method of preparing or dressing the fish.

The following procedures were found to yield the best results.

Hot-smoked anglerfish--These fish were headed and eviscerated on removal from the nets. At the laboratory, the headed and dressed fish were washed in fresh water to remove slime, and then skinned. The flesh was removed in two fillets by cutting along both sides of the backbone from head to tail. The fillets were cut into one-pound portions and salted 16 to 20 hours in 50° salinometer brine. The salted fillets were then freshened in cold, running water for 30 to 60 minutes and spread on wire mesh trays that had been previously brushed with lard oil.

The trays were placed in the smokehouse, and after drying about an hour at 70° F. until the surface moisture had evaporated, the doors were closed. The fish were cooked for four hours, the temperature being raised slowly to prevent case-hardening and then maintained at 170° to 180° F. Without reducing the heat, a heavy, oak sawdust smoke was started and continued for one and one-half hours. The doors were opened immediately thereafter, and when the fish had cooled somewhat, they were transferred to the refrigerator.

Hot-smoked anglerfish is similar to other hot-smoked fish products in appearance. Pepper and other spices were sometimes sprinkled on the fish before drying.

Hot-smoked Spanish mackerel--The round fish were washed in fresh water to remove slime and offal and were filleted. The fillets were salted 16 hours in 50° salinometer brine and were afterwards freshened in cold, running water for 45 minutes.

The fillets were laid on trays brushed with lard oil and placed in the smokehouse. In the manner previously described, the fish were dried one hour, cooked four hours, then smoked one hour, and immediately cooled.

*Technologists, Fishery Technological Laboratory, College Park, Md.

Smoked sea trout--Hot-smoked method--The round fish were washed in fresh water and scaled. The bellies were opened, and the gills, viscera, and dark "kidney" along the backbone removed. The fish were again washed in fresh water to remove traces of blood, and were then salted in 50° salinometer brine for 19 hours.

The drawn fish were freshened in cold, running water for 45 minutes and then processed in the same way as the anglerfish, except that only two hours of cooking and one hour of smoking were required. If the belly flaps prevented the smoke from penetrating to the abdominal cavity, they were held open with small wooden sticks.

Cold-smoked method--After being washed in fresh water, the sea trout were scaled, and their heads and viscera were removed. The fish were split in two ways, either along the backbone, or down the belly. They were soaked in 50° salinometer brine for 16 hours, and afterwards freshened for 30 minutes in cold, running water. They were then hung in the smokehouse to dry at 70° F. for about one hour with the doors and ventilators open. The fish were smoked four hours at temperatures between 70° and 100° F. and were cooled at once when finished.

Yields and analyses--The yield of finished product in these experiments varied with the species, the size, and the method of dressing and preparation. Smoked anglerfish in four lots yielded 47, 52, 64, and 62 percent of the headed and eviscerated unsmoked fish; hot-smoked sea trout, 65 percent; cold-smoked sea trout, 57 percent; and Spanish mackerel hot-smoked fillets, 55 percent of the fish in the round. Proximate analyses of the portions used were as follows:

		Percent by weight			
Fish	Condition	Moisture	Protein (N x 6.25)	Fat	Mineral matter (Total ash)
Anglerfish	Fresh	83.4	15.3	0.1	0.8
"	Hot-smoked	73.6	21.6	0.3	3.9
"	"	72.1	19.9	0.5	7.5
"	"	76.8	19.0	0.4	3.9
"	"	72.2	19.1	0.7	7.4
Sea trout	Fresh	75.5	17.1	7.1	1.1
" "	Hot-smoked	61.0	22.0	12.5	4.6
" "	Cold-smoked	66.8	17.0	11.3	4.6

Serving--The hot-smoked fish may be eaten without further preparation or may be baked, broiled, or fried for a few minutes. The cold-smoked sea trout, which is not cooked in curing, may be broiled, baked, or otherwise prepared to suit the individual taste. Samples of the finished products which were tried at home by several of the members of the Service received favorable comments. Although the smoked fish will keep without spoilage for several weeks at temperatures below 40° F., the flavor, texture, and appearance are at their best shortly after processing.

O-O-O

DR. RICHARD KAHN JOINS SERVICE'S STAFF

The appointment of Dr. Richard A. Kahn as Senior Economist in the Service's Division of Fishery Industries on detail to the Economics Facilities Branch of the Office of the Coordinator of Fisheries was announced January 6, by Dr. Ira N. Gabrielson, Deputy Coordinator of Fisheries. Dr. Kahn succeeds Mr. Ralph Russell, who is now a member of the staff of the War Production Board.

Fresh Fish Trade

OCTOBER LANDINGS AT THREE NEW ENGLAND PORTS 15 PERCENT BELOW YEAR EARLIER

Landings of fishery products at the ports of Boston and Gloucester, Mass., and Portland, Maine, in October totaled 27,253,037 pounds, 29 percent below the landings for September and 15 percent below October 1942, according to the Service's Current Fishery Statistics No. 95. The value to the fishermen of the landings was $1,783,809 or a weighted average price of 6.55 cents per pound, about 1 cent per pound higher than the average for September.

In the first ten months of the year, 297,316,606 pounds were landed, 12 percent under the same period in 1942. Declines were reported at Boston and Portland, with the greatest drop at Boston where receipts were almost 45 million pounds under the first ten months of 1942.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	October 1943		September 1943		October 1942		Ten months ending with-- October 1943		Ten months ending with-- October 1942	
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	3,178,118	8.05	2,515,758	6.30	1,950,847	7.71	37,039,284	9.01	41,173,880	5.85
Haddock	6,332,215	8.81	8,952,408	6.90	7,095,620	8.29	85,189,394	9.28	102,085,072	6.58
Hake	768,465	8.11	816,882	5.62	499,530	6.57	3,779,641	7.18	3,027,564	5.64
Pollock	1,497,929	4.48	558,106	4.45	3,988,138	4.98	9,659,973	7.50	12,970,842	4.86
Cusk	258,495	7.48	245,442	5.24	287,575	6.81	1,508,024	7.47	2,155,265	5.49
Halibut	7,519	18.22	2,870	21.88	7,628	28.67	159,320	23.84	466,680	19.03
Mackerel	2,698,320	10.01	7,490,190	7.50	6,634,910	5.84	36,314,765	6.42	25,471,391	5.32
Flounders:										
Gray sole	118,710	8.66	164,695	6.81	146,821	6.71	2,003,919	8.97	2,459,151	6.10
Lemon sole	65,320	10.98	84,100	8.12	73,978	14.31	1,095,931	10.96	1,335,495	9.75
Yellowtail	113,647	7.12	168,744	4.77	984,713	3.73	2,354,155	6.89	5,175,959	3.86
Blackback	67,155	8.73	94,654	5.18	90,997	6.37	1,119,309	8.05	1,151,272	5.83
Dab	196,403	6.32	212,105	4.38	149,281	4.64	2,680,068	5.89	2,484,667	4.09
Other	-	-	-	-	13,875	-	565	-	20,787	-
Swordfish	-	-	19,622	30.00	-	-	228,162	30.00	114,776	36.28
Rosefish	10,181,768	4.13	14,532,751	3.73	7,291,180	3.33	90,472,908	4.03	107,587,058	2.95
Tuna	-	-	-	-	30	13.33	-	-	7,108	9.44
Whiting	1,292,473	4.02	2,084,119	4.25	2,745,535	5.46	20,713,494	4.23	27,114,099	4.38
Wolffish	14,045	7.30	12,932	3.93	16,790	6.74	572,492	7.69	965,554	4.10
Scallops (meats)	48,076	35.00	74,520	30.00	13,140	35.48	665,302	45.74	441,968	30.74
Other, fresh	414,379	-	362,194	-	67,262	-	1,759,900	-	473,984	-
Total	27,253,037	6.55	38,392,092	5.55	32,057,850	5.78	297,316,606	6.87	336,682,572	4.97
By ports:										
Boston	11,493,039	8.08	12,989,012	6.90	13,196,456	7.59	130,879,690	8.92	175,528,940	6.20
Gloucester	14,811,142	5.45	23,696,281	4.91	17,558,166	4.58	149,584,103	5.32	142,364,475	3.69
Portland	948,856	5.07	1,706,799	4.22	1,303,228	3.58	16,852,813	4.69	18,789,157	3.22

*Weighted average of prices per pound paid to fishermen.

NEW YORK RECEIPTS IN NOVEMBER 19 PERCENT ABOVE A YEAR EARLIER

Total receipts of products in the New York salt-water fish market increased considerably in November over the previous month and November a year earlier, according to the Service's Market News office in that city. Most important fin-fish supplies during the month, from a poundage standpoint, were cod, blackback flounders, and whiting, while hard clams and shrimp were the leading shellfish items. About 7 percent of the total receipts in November were landed by fishing vessels.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	November 1943	Nov. compared with Oct. 1943	Nov. compared with Nov. 1942	October 1943	November 1942
Classification:	Pounds	Percent	Percent	Pounds	Pounds
Fish	15,799,000	+13	+ 16	13,985,000	13,584,000
Shellfish, etc.	7,431,000	+ 3	+ 24	7,183,000	6,005,000
Total receipts	23,230,000	+10	+ 19	21,168,000	19,589,000
Important Items:					
Butterfish	227,000	-23	- 55	293,000	502,000
Cod	2,195,000	+ 2	+ 42	2,159,000	1,548,000
Flounders:					
Blackback	1,860,000	+ 2	+ 40	1,818,000	1,332,000
Yellowtail	1,190,000	+20	- 52	992,000	2,484,000
Haddock	1,221,000	-14	+158	1,427,000	473,000
Mackerel	1,003,000	-13	- 24	1,157,000	1,323,000
Whiting	1,717,000	+39	+ 82	1,239,000	942,000
Clams, hard	2,479,000	+12	+ 43	2,207,000	1,733,000
Lobsters	441,000	-13	+ 5	510,000	419,000
Shrimp	2,135,000	+ 8	+ 60	1,980,000	1,334,000
Arrivals By:					
Fishing vessels	1,557,000	+13	+ 20	1,376,000	1,301,000
Truck, freight, and express	21,673,000	+10	+ 19	19,792,000	18,287,000

*Excluding imports entered at New York City.

CHICAGO RECEIPTS OF FISHERY PRODUCTS DURING NOVEMBER SHOW HEAVY INCREASE

The November receipts of fresh and frozen fishery products in the Chicago wholesale fish market were exceeded in the first 11 months of 1943 only during May and August, according to the Service's local Market News office. Total receipts were 33 percent greater than the preceding month, 25 percent greater than November 1942, and for the first 11 months, already were 13 percent greater than those received during the whole of 1942. Shipments of salt-water fish and shellfish were generally heavy in November, but fresh fish supplies were relatively light. Frozen round and frozen filleted fish of many species accounted for the increased arrivals. The use of motor trucks during November indicated an upward trend over October but was confined largely to local or short hauls. Imports of fishery products of all kinds declined in comparison to October and to November 1942 due to certain restrictions, closed seasons, and efforts on the part of Canada to conserve and divert more fish for its own consumption.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	November 1943	November 1943 compared with		11 months Jan.-Nov. 1943	11 mos. 1943 compared with 11 mos. 1942	12 months Jan.-Dec. 1942
		Oct. 1943	Nov. 1942			
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Fresh-water fish	4,051,000	+ 13	+ 24	39,057,000	+19	35,913,000
Salt-water fish	2,436,000	+ 53	+ 4	27,451,000	+37	21,913,000
Shellfish, etc.	1,956,000	+ 66	+ 66	10,501,000	+13	10,341,000
Total receipts	8,443,000	+ 33	+ 25	77,009,000	+24	68,167,000
Important Items:						
Blue pike	457,000	0	+ 32	1,289,000	+81	763,000
Carp	340,000	- 4	+ 41	3,973,000	+74	2,594,000
Lake herring	844,000	+159	+ 3	3,492,000	+16	3,568,000
Lake trout	915,000	+ 32	+ 57	6,627,000	+10	6,417,000
Whitefish	249,000	+104	+ 22	4,503,000	+42	3,411,000
Cod	385,000	+ 3	+136	2,381,000	+72	1,478,000
Halibut	648,000	+ 64	- 30	10,688,000	+32	8,977,000
Rosefish fillets	264,000	+ 50	+ 22	2,492,000	-30	3,715,000
Salmon	289,000	+170	- 10	2,035,000	+11	2,104,000
Shrimp	1,690,000	+114	+130	7,833,000	+22	7,119,000
Leading Sources:						
Louisiana	1,049,000	+ 78	+105	4,651,000	+12	4,696,000
Massachusetts	953,000	+ 36	+ 18	8,263,000	+10	8,013,000
Wisconsin	1,057,000	+ 75	+ 15	8,332,000	+ 7	8,596,000
British Columbia	594,000	+ 87	- 42	9,931,000	+16	9,338,000
Domestic total	6,791,000	+ 51	+ 36	52,108,000	+20	47,694,000
Imported total	1,651,000	- 12	- 7	24,901,000	+33	20,473,000
Transported by:						
Truck	2,236,000	+ 45	- 15	17,213,000	-25	24,937,000
Express	2,648,000	- 1	+ 78	33,455,000	+84	19,448,000
Freight	3,558,000	+ 65	+ 34	26,342,000	+25	23,782,000

GULF SHRIMP PRODUCTION FOR OCTOBER BELOW ONE YEAR EARLIER

During October, canned shrimp production continued to fall, while shrimp used for other purposes increased. Canners reported an extreme shortage of cannery labor and for this reason the bulk of the shrimp was diverted to the freezers and the fresh trade, according to the Service's New Orleans Market News office.

Continued high prices for oysters appeared to be stimulating production in spite of continued complaints of labor shortages both in the harvesting areas and in the shucking houses. Cooler weather improved the quality and increased the consumer demand for oysters.

Hard crab production showed an increase over September, but the total production for the first ten months in 1943 was considerably below that of last year. The demand for fresh and salt-water fish continued to hold the production above last year.

Production of Fishery Products in the Gulf States*

Item	Unit	Oct. 1943	October 1943 compared with Sept. 1943	October 1943 compared with Oct. 1942	10 months Jan - Oct 1943	Compared with 10 months 1942	12 months Jan.-Dec. 1942
			Percent	Percent		Percent	
Shrimp:							
For canning	Bbls.	24,771	-31	-41	115,368	-18	187,285
Other	"	36,982	+47	+ 3	191,518	+36	173,051
Total	"	61,753	+ 2	-21	306,886	+ 9	360,336
Oysters:							
For canning	"	-	-	-	504,574	-10	567,206
Other	"	23,573	+90	+ 2	230,973	+28	244,032
Total	"	23,573	+90	+ 2	735,547	- 1	811,238
Hard crabs	Lbs.	1,027,000	+43	-31	8,051,000	-38	14,148,000
Crab meat, fresh cooked	"	121,000	+32	-27	934,000	-30	1,450,000
Salt-water fish	"	597,000	+42	-10	4,982,000	+ 4	6,039,000
Fresh-water fish	"	60,000	+22	+18.	576,000	+24	521,000

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

LARGE GAIN IN GULF PRODUCTION OF SALT-WATER FISH IN NOVEMBER

Due to a continued shortage of cannery labor in November, the volume of shrimp used for canning fell farther behind last year's totals both for the corresponding month and the first 11 months. The bulk of the shrimp production was shipped fresh or being frozen, according to the Service's Fishery Market News office in New Orleans.

Oyster production used for purposes other than canning also continued to show an increase over the previous year, partly due to the high prices being received for shucked oysters.

Salt-water fish production increased sharply both over October's catch and over November 1942. Mullet produced in the Mobile area and large quantities of red drum (redfish) and trout in the New Orleans area were mainly responsible.

Production of Fishery Products in the Gulf States*

Item	Unit	Nov. 1943	November 1943 compared with Oct. 1943	November 1943 compared with Nov. 1942	11 months Jan - Nov 1943	Compared with 11 months 1942	12 months Jan.-Dec. 1942
			Percent	Percent		Percent	
Shrimp:							
For canning	Bbls.	16,895	- 32	- 44	132,263	-23	187,285
Other	"	40,021	+ 8	+139	231,539	+47	173,051
Total	"	56,916	- 8	+ 22	363,802	+11	360,336
Oysters:							
For canning	"	306	-	- 78	504,880	-10	567,206
Other	"	32,711	+ 39	+ 22	263,684	+27	244,032
Total	"	33,017	+ 40	+ 17	768,564	0	811,238
Hard crabs	Lbs.	592,000	- 42	- 42	8,644,000	-38	14,148,000
Crab meat, fresh cooked	"	70,000	- 42	- 33	1,034,000	-30	1,450,000
Salt-water fish	"	1,197,000	+101	+ 86	6,179,000	+13	6,039,000
Fresh-water fish	"	49,000	- 18	+ 63	625,000	+26	521,000

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

SEATTLE RECEIPTS IN OCTOBER DECLINE FROM THOSE OF LAST YEAR

During October, receipts of fresh and frozen fishery products in Seattle amounted to 7,531,000 pounds, according to the Service's local Fishery Market News office. This was a decline of 15 percent from the 8,586,000 pounds received during September and 12 percent below the 8,608,000 pounds received in October 1942. Almost 71 million pounds were received during the first ten months of the year, 17 percent more than in the same months in 1942. During this period, receipts of halibut, the leading species in this market, were more than 3 million pounds greater than those of last year. The decline of nearly 2 million pounds in the landings by vessels of the halibut fleet at Seattle, resulting from OPA ceilings, was offset by an increase of more than 5 million pounds in the receipts of fresh and frozen

halibut from Alaska and British Columbia. Receipts of chum salmon accounted for most of the decline in November, being more than 2 million pounds less than those during the same month in 1942.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	October 1943	October 1943 compared with		10 months Jan.-Oct. 1943	10 mos. 1943 compared 10 mos. 1942	Jan.-Dec. 12 months 1942
		Sept. 1943	Oct. 1942			
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Total fish and shellfish	7,531,000	-15	- 12	70,994,000	+ 17	70,711,000
Important Items:						
Flounders	1,412,000	-19	+ 206	9,222,000	+ 26	7,712,000
Halibut	817,000	-13	- 46	21,137,000	+ 19	19,121,000
"Lingcod"	258,000	-14	+ 137	8,215,000	+ 52	5,766,000
Rockfishes	391,000	-36	+ 105	3,967,000	+164	1,791,000
Sablefish	971,000	- 6	+ 6	4,412,000	+ 17	4,307,000
Salmon:						
Chum	660,000	1/	- 77	954,000	- 66	6,150,000
Silver	1,244,000	+43	- 51	3,634,000	- 15	6,166,000
Tuna, albacore	415,000	+16	+1975	866,000	+694	109,000

*Halibut and shark fleets and receipts from local and all other sources.
1/Not comparable to previous month.

NOVEMBER RECEIPTS IN SEATTLE SHOW GAIN OVER 1942

Receipts of fresh and frozen fishery products at Seattle during November amounted to 7,258,000 pounds, and represented a gain of 22 percent over the 5,968,000 pounds received during November 1942, according to the Service's local Fishery Market News office. A one percent decrease from the previous month was due largely to the closing of the salmon season. Chum salmon receipts were almost triple those in October but still remained 41 percent below November 1942 and, for the season, were only 47 percent of the 1942 total.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	November 1943	November 1943 compared with		11 months Jan.-Nov. 1943	11 mos. 1943 compared 11 mos. 1942	Jan.-Dec. 12 months 1942
		Oct. 1943	Nov. 1942			
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Total fish and shellfish	7,258,000	- 4	+ 22	78,556,000	+ 18	70,711,000
Important Items:						
Flounders	487,000	- 66	+100	9,709,000	+ 28	7,712,000
Halibut	1,020,000	+ 25	+104	22,462,000	+ 23	19,121,000
"Lingcod"	255,000	- 1	+ 54	8,470,000	+ 52	5,766,000
Rockfishes	272,000	- 30	+ 71	4,239,000	+155	1,791,000
Sablefish	578,000	- 40	+ 70	4,990,000	+ 21	4,307,000
Salmon:						
Chum	1,896,000	+187	- 41	2,851,000	- 53	6,150,000
Silver	861,000	- 31	+ 14	4,494,000	- 10	6,166,000
Oysters, Pacific, shucked	416,000	+ 66	+204	2,109,000	+110	1,158,000
Livers, Dogfish & Soupfin shark	336,000	+ 20	+433	2,392,000	+ 4	2,495,000

*Halibut and shark fleets and receipts from local and all other sources.

REDUCING WASTE OF FISH IN RETAIL STORES STRESSED

Food, whether rationed or not, is a weapon of war for all the people. It is as important to save food from preventable waste in the retail store as to produce it in the fields and to take it from the sea. Perishable foods are either a source of possible high profit or of substantial losses and annoyance to the retail merchant. Their care is important. But the merchant is handicapped, among other things, by insufficient or inexperienced help. To assist him and his helpers in conserving the more perishable foods, a pamphlet--Reducing Food Waste in Retail Stores--has been prepared by the War Food Administration. The portion relating to fish follows:

Care of Fresh Sea Food. Inspect shipments of fish and other sea food immediately after arrival. Fresh round fish should retain some of their natural slime, should show a clear

skin, red gills, firm, clean-smelling flesh, and clear protruding eyes; it should have no odor about the gills or, if cut open, from inside the belly walls. Fresh fish in ice keep better after gutting. Frozen, round, or dressed fish should have the additional protection of a film of ice. Their skins should not appear dull or dry. There should be no strong, offensive odor.

Ice Bed for Keeping Fish. Prepare a bed of several inches of finely-chopped ice for the display of fresh fish, which may then be sprinkled with more ice. Proper drainage, however, must be maintained. If fresh fish are kept in a case overnight, bury them in ice, and pack the bellies of large, drawn fish with ice. No fresh fish should be carried in stock over the week-end.

In warm weather, smoked fish should be kept in a meat refrigerator, but not in contact with ice. Wrap smoked, salted, and cooked fish in cellophane, when obtainable, and inspect frequently. Dry salt cod may be safely displayed on top of the fish case except in warm weather. Keep the brine for pickled fish cool.

Dry Cold for Some Fish. Don't allow fillets or sliced fish to become water soaked for lack of proper drainage. Even away from ice, finnan haddie and fillets may become sticky unless kept dry. Apply dry cold to such fish as herring and halibut, to avoid mold. Clams and oysters in the shell should be kept cool but not packed in ice. Keep shucked oysters away from direct contact with ice or ice water. But containers for opened clams, scallops, crab meat, and shucked oysters should be kept surrounded with ice for at least three-quarters of their height. During the day, ladles and dippers should be kept in the containers in which used rather than laid aside on the ice or on counters where they may become dirty or infected. These ladles should be cleaned every night and morning.

Scrupulously clean conditions must be maintained in the display case. The counters, work tables, sinks, and drains should be carefully cleaned daily and disinfected frequently. Very small traces of overlooked waste material can easily contaminate fresh fish and sea food. Refuse should be placed in tightly-covered containers and disposed of daily. Ice should not be re-used for a new supply of fish.

Frozen Fish Trade

DOMESTIC FISH FREEZING IN OCTOBER COMPARATIVELY LOW

Fishery products totaling 18,806,000 pounds were frozen by domestic freezers in October, according to Current Fishery Statistics No. 91, published by the Fish and Wildlife Service. This was a drop of 30 percent from the total for the previous month and 16 percent below the 5-year average. Items frozen in greatest quantities were rosefish fillets, whiting, salmon, and shrimp, all of which were frozen in considerably smaller volume than in September.

Freezings of Fishery Products in United States Cold-storage Plants

Item	October 1943	October compared with Sept. 1943	Oct.15 to Nov.15, 1942	5-yr.av. Oct.15 to Nov. 15	Sept. 1943	Oct. 15 to Nov. 15, 1942	5-yr. av. Oct.15 to Nov.15
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Total fish and shellfish	18,806,000	- 30	-17	-16	26,914,000	22,665,000	22,441,000
Important items:							
Fillets:							
Cod	300,000	- 34	-10	-59	455,000	335,000	726,000
Haddock	411,000	- 31	-52	-56	593,000	859,000	935,000
Rosefish	2,916,000	- 39	+57	+43	4,779,000	1,862,000	2,043,000
Flounders	322,000	- 55	-19	+25	718,000	399,000	257,000
Herring, sea	235,000	- 18	-26	-43	288,000	316,000	413,000
Mackerel	981,000	- 55	-59	-37	2,192,000	2,413,000	1,562,000
Mullet	179,000	+ 57	-61	*	114,000	463,000	*
Sablefish	1,062,000	- 16	+ 9	+ 7	1,261,000	976,000	997,000
Salmon	1,876,000	- 24	-36	-37	2,472,000	2,944,000	2,971,000
Whiting	2,226,000	- 39	+26	+59	3,652,000	1,771,000	1,402,000
Lake trout	189,000	+215	-16	-49	60,000	226,000	373,000
Shrimp	1,831,000	- 22	-20	-38	2,357,000	2,297,000	2,966,000

*Data not available.

U. S. FROZEN FISH STOCKS ON NOVEMBER 1 DOWN 1 PERCENT FROM MONTH PREVIOUS

Holdings of fishery products in United States and Alaska cold-storage warehouses on November 1, amounting to 97,056,000 pounds, were 1 percent below those on October 1 and 15 percent under stocks on hand November 15, 1942, according to the Service's Current Fishery Statistics No. 91. The four leading items, halibut, whiting, salmon, and mackerel, in that order, were all below mid-November stocks in 1942. Of these four, only salmon holdings increased as compared with a month earlier.

Holdings of Fishery Products in the United States

Item	Nov. 1, 1943	November 1 compared with Oct. 1, 1943	Nov. 15, 1942	5-yr. av. Nov. 15	Oct. 1, 1943	Nov. 15, 1942	5-yr. av. Nov. 15
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	97,056,000	- 1	- 15	- 4	98,225,000	114,198,000	100,953,000
Important Items:							
Butterfish	2,601,000	-12	+199	+140	2,965,000	869,000	1,085,000
Croakers	1,999,000	-19	+ 30	- 4	2,464,000	1,538,000	2,083,000
Fillets:							
Cod	2,218,000	- 2	- 31	- 13	2,269,000	3,197,000	2,547,000
Haddock	2,959,000	- 9	- 61	- 63	3,268,000	7,591,000	8,044,000
Rosefish	3,719,000	- 7	+ 7	+ 16	3,990,000	3,486,000	3,192,000
Halibut	10,912,000	-14	- 4	- 7	12,762,000	11,324,000	11,701,000
Herring, sea	2,683,000	-10	+105	+ 82	2,997,000	1,311,000	1,475,000
Mackerel	7,214,000	-10	- 42	- 13	7,982,000	12,335,000	8,258,000
Sablefish	2,847,000	+23	- 23	+ 4	2,307,000	3,706,000	2,750,000
Salmon	9,671,000	+11	- 19	- 15	8,727,000	11,998,000	11,426,000
Scup (porgies)	2,477,000	-10	+ 74	+238	2,739,000	1,420,000	733,000
Whiting	10,031,000	- 5	- 30	- 8	10,607,000	14,386,000	10,867,000
Shrimp	5,636,000	+35	+ 1	+ 6	4,163,000	5,573,000	5,294,000
Cured fish:							
Herring, cured	13,801,000	-21	+ 30	- 5	17,407,000	10,608,000	14,506,000
Salmon, mild-cured	2,096,000	+ 4	- 67	- 71	2,020,000	6,447,000	7,236,000

NOVEMBER FREEZINGS ONE THIRD GREATER THAN OCTOBER

There were 25,103,000 pounds of fishery products frozen during November in domestic freezers, 33 percent more than was frozen in October and 31 percent more than was frozen in the month ending December 15, 1942, according to the Service's Current Fishery Statistics No. 96. The factor contributing most to the increase over October was the large gain in freezings of lake herring, reflected from the greatly increased catch of this species during the seasonal fall "run" which began in November. Other leading items frozen during the month were shrimp, salmon and fillets of rosefish.

Freezings of Fishery Products in United States Cold-storage Plants

Item	November 1943	November compared with Oct. 1943	Nov.15 to Dec.15, 1942	5-yr.av. Nov.15 to Dec. 15	October 1943	Nov. 15 to Dec. 15, 1942	5-yr. av. Nov.15 to Dec.15
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Total fish and shellfish	25,103,000	+ 33	+ 31	+ 35	18,806,000	19,128,000	18,607,000
Important Items:							
Fillets:							
Cod	1,122,000	+274	+615	+ 93	300,000	157,000	581,000
Haddock	332,000	- 19	- 14	- 45	411,000	386,000	609,000
Pollock	982,000	+732	- 62	- 72	118,000	2,590,000	3,556,000
Rosefish	1,531,000	- 47	+ 71	+ 21	2,916,000	893,000	1,262,000
Herring, sea	1,383,000	+489	+156	+155	235,000	541,000	542,000
Mackerel	669,000	- 32	+ 50	+ 78	981,000	445,000	376,000
Mullet	657,000	+267	- 34	-	179,000	994,000	*
Sablefish	322,000	- 70	- 12	- 28	1,062,000	366,000	448,000
Salmon	2,169,000	+ 16	+169	+333	1,876,000	806,000	501,000
Whiting	1,641,000	- 26	- 32	+ 47	2,226,000	2,431,000	1,113,000
Lake herring	2,853,000	+5494	- 27	+ 22	51,000	3,882,000	2,346,000
Shrimp	2,748,000	+ 50	+179	+ 36	1,831,000	985,000	2,017,000

*Data not available.

FROZEN FISH STOCKS ON DECEMBER 1 SHOW LITTLE CHANGE FROM 1942

Stocks of frozen fishery products held in United States and Alaska cold-storage warehouses on December 1, 1943, amounted to 107,416,000 pounds, 8 percent more than November 1 and 2 percent more than December 15, 1942, according to the Service's Current Fishery Statistics No. 96. Leading items on hand on December 1, were salmon, whiting, halibut, and shrimp, in that order.

Holdings of Fishery Products in the United States

Item	Dec. 1, 1943	December 1 compared with Nov. 1, 1943	December 1 compared with Dec. 15, 1942	December 1 compared with 5-yr. av. Dec. 15	Nov. 1, 1943	Dec. 15, 1942	5-yr. av. Dec. 15
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	107,416,000	+ 8	+ 2	+ 6	99,486,000	105,343,000	101,280,000
Important Items:							
Butterfish	2,201,000	- 17	+173	+112	2,643,000	807,000	1,036,000
Croakers	1,655,000	- 21	+ 50	- 6	2,099,000	1,101,000	1,762,000
Fillets:							
Cod	3,065,000	+ 30	+ 14	+ 11	2,351,000	2,680,000	2,758,000
Haddock	3,028,000	- 1	- 42	- 54	3,065,000	5,213,000	6,635,000
Pollock	1,019,000	+231	- 71	- 78	308,000	3,540,000	4,692,000
Rosefish	3,296,000	- 14	+ 53	+ 23	3,842,000	2,158,000	2,676,000
Flounders	1,731,000	- 6	+ 36	+ 80	1,849,000	1,276,000	962,000
Halibut	8,617,000	- 21	+ 2	- 9	10,954,000	8,440,000	9,451,000
Herring, sea	3,872,000	+ 36	+150	+113	2,846,000	1,546,000	1,820,000
Mackerel	6,915,000	- 7	- 33	- 7	7,410,000	10,347,000	7,403,000
Mullet	2,067,000	+ 76	- 16	-	1,174,000	2,462,000	*
Sablefish	2,542,000	- 11	- 24	- 7	2,847,000	3,345,000	2,744,000
Salmon	10,157,000	+ 5	+ 7	- 1	9,699,000	9,510,000	10,260,000
Scup (porgies)	2,131,000	- 12	+105	+265	2,412,000	1,038,000	584,000
Whiting	9,942,000	- 5	- 30	- 3	10,414,000	14,153,000	10,274,000
Lake herring	3,182,000	+1173	- 19	- 9	250,000	3,913,000	3,486,000
Shrimp	7,950,000	+ 38	+ 43	+ 20	5,756,000	5,554,000	6,608,000
Cured fish:							
Herring, cured	10,728,000	- 24	+ 77	- 17	14,209,000	6,072,000	12,981,000
Salmon, mild-cured	1,794,000	- 14	- 70	- 72	2,096,000	6,079,000	6,375,000

*Data not available.

NOVEMBER 24 COLD-STORAGE HOLDINGS IN BOSTON 18 PERCENT BELOW LAST YEAR

On November 24, holdings of frozen fishery products in Boston cold-storage plants amounted to 13,649,000 pounds, a decrease of 18 percent when compared with November 25 of last year, according to the Service's Market News office at Boston. Among the leading species which declined considerably were cod fillets, 7 percent; haddock fillets, 86 percent; rosefish fillets, 39 percent; mackerel, 46 percent; and scallops, 31 percent. There were only a few varieties which showed an increase, including flounder fillets, 12 percent; and shrimp, 132 percent. When compared with the holdings on October 27, there was an increase of one percent despite the fact that in November, vessel landings at Boston declined. The slight increase is accounted for by the fact that considerable quantities of fish have been shipped to Boston from the South and Canada.

The total holdings of whiting in 13 cold-storage warehouses in Maine and Massachusetts amounted to 6,373,000 pounds on November 27. This represents a decrease of 97,000 pounds from the holdings of October 30, and 1,660,000 pounds from the holdings of November 28, 1942. The whiting holdings were classified as follows: dressed, H & G, fillets, and skuljoes--72 percent; round whiting--28 percent; and less than ½ of 1 percent as animal food.

Boston Cold-storage Holdings

Item	Nov. 24, 1943	Nov. 24 compared with Oct. 27, 1943	Nov. 24 compared with Nov. 25, 1942	Oct. 27, 1943	Nov. 25, 1942
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	13,649,000	+ 1	- 18	13,474,000	16,727,000
Important Items:					
Fillets:					
Cod	632,000	+ 2	- 7	617,000	680,000
Flounder	232,000	-26	+ 12	314,000	207,000
Haddock	303,000	-30	- 86	431,000	2,092,000
Rosefish	358,000	-23	- 39	466,000	586,000
Mackerel	2,849,000	+ 2	- 36	2,782,000	4,469,000
Scallops	166,000	-44	- 31	296,000	240,000
Shrimp	581,000	+57	+132	370,000	250,000

NEW YORK COLD-STORAGE HOLDINGS INCREASE DURING NOVEMBER

In spite of a reported shortage of cold-storage space in metropolitan New York, the holdings of frozen fish on December 1 were 8 percent greater than a month earlier, according to the Service's local Market News office. The reason for this apparent paradox was not immediately evident but more efficient utilization of available space seemed to be the most reasonable answer.

Shrimp holdings continued to show an increase due to very heavy receipts of fresh shrimp. The percentage of increase would have been much greater if sufficient freezing facilities had been available. Holdings of mullet were unusually high because fall receipts of fresh mullet have been exceptionally heavy. The fall run of large sea herring started the latter part of November, accounting for the increase in stocks over November 1. Compared to the corresponding date in 1942, the holdings of this item were much lower, principally because of lack of arrivals from Canada.

New York Cold-storage Holdings

Item	Dec. 1, 1943	Dec. 1, 1943 compared with Nov. 1, 1943	Dec. 1, 1943 compared with Dec. 1, 1942	Nov. 1, 1943	Dec. 1, 1942
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	11,928,000	+ 8	+ 7	11,036,000	11,180,000
Important Items:					
Butterfish	713,000	- 16	+ 27	851,000	560,000
Flounders, sole, etc.	364,000	- 7	+ 33	391,000	273,000
Mackerel	685,000	- 12	- 49	782,000	1,336,000
Sablefish	426,000	+ 29	0	331,000	424,000
Salmon	630,000	+117	+ 47	290,000	428,000
Scup (porgy)	409,000	- 12	+ 21	463,000	338,000
Shad	401,000	- 8	+ 83	436,000	219,000
Sturgeon	265,000	+ 2	- 16	261,000	317,000
Whitefish	639,000	+ 16	- 46	549,000	1,187,000
Whiting	657,000	+ 17	- 6	562,000	700,000
Shrimp	1,851,000	+ 25	+ 65	1,481,000	1,121,000

CHICAGO FREEZER HOLDINGS SHOW UPWARD TREND DURING NOVEMBER

Holdings of fish and shellfish in the local cold-storage warehouses during November 1943 recorded a general increase and at the end of the month were 21 percent over those on October 28. They were also 14 percent greater than on November 25, 1942, according to the Service's Chicago Fishery Market News office.

Chubs, lake trout, tullibee, and whitefish showed a decline in stocks due to an active demand in the fresh market, but holdings of most species tended to increase with considerable frozen stocks being received.

Blue pike, lake herring, fillets of cod and rosefish, and shrimp were among the more important species manifesting substantial gains over both last month and last year. While the bulk of sauger pike was received round, local filleting was extensive and accounted for an important part of the upward trend of freezer holdings.

Chicago Cold-storage Holdings

Item	Nov. 24, 1943	Nov. 24, 1943 compared with Oct. 28, 1943	Nov. 24, 1943 compared with Nov. 25, 1942	Oct. 28, 1943	Nov. 25, 1942
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	6,185,000	+ 21	+ 14	5,121,000	5,434,000
Important Items:					
Blue pike and sauger	662,000	+ 60	+ 54	415,000	429,000
Chubs	223,000	- 22	- 14	285,000	260,000
Lake herring	182,000	+214	+ 21	58,000	150,000
Lake trout	269,000	+ 48	- 29	182,000	377,000
Whitefish	127,000	+ 11	- 27	114,000	173,000
Yellow perch	209,000	+ 1	+ 31	206,000	159,000
Yellow pike	107,000	- 6	+ 39	114,000	77,000
Fillets:					
Cod	291,000	+ 18	+ 97	247,000	148,000
Rosefish	206,000	+ 89	+ 14	109,000	180,000
Halibut	464,000	- 7	+ 18	497,000	394,000
Mackerel	303,000	+ 6	+240	286,000	89,000
Salmon	123,000	+251	- 16	35,000	146,000
Whiting	401,000	- 7	+ 1	433,000	397,000
Shrimp	895,000	+102	+ 52	443,000	589,000

NOVEMBER FISH FREEZINGS IN CANADIAN PLANTS DROP ONE THIRD FROM OCTOBER TOTAL

There were 6,535,000 pounds of fishery products frozen in Canadian freezers in November, according to preliminary data released by the Dominion Bureau of Statistics. The total was 33 percent below that for the previous month, but 25 percent more than November a year earlier. The most important items frozen during the month were salmon and fillets of cod.

Freezings of Fishery Products in Canadian Cold-storage Plants

Item	November 1943	Nov. compared with Oct. 1943	Nov. 1942	October 1943	November 1942
	Pounds	Percent	Percent	Pounds	Pounds
Frozen fresh fish					
Total freezings	6,535,000	-33	+ 25	9,711,000	5,244,000
Important Items:					
Cod:					
Whole	269,000	-57	+ 41	625,000	191,000
Fillets	1,309,000	-25	+ 11	1,755,000	1,181,000
Salmon	2,427,000	-48	+ 32	4,694,000	1,843,000
Sea herring	372,000	+47	+ 39	253,000	267,000
Mackerel	585,000	+40	+102	417,000	290,000
Pickerel	308,000	-12	+115	349,000	143,000
Frozen smoked fish					
Total freezings	797,000	- 2	- 13	817,000	911,000
Important Items:					
Fillets; cod, haddock, etc.	451,000	-11	- 29	508,000	634,000
Sea herring kippers	226,000	-16	+ 24	269,000	182,000

34 MILLION POUNDS OF FROZEN FISH IN CANADIAN PLANTS ON DECEMBER 1

There were 34,170,000 pounds of frozen fresh fish in Canadian cold-storage plants on December 1, representing a 6 percent drop from holdings on November 1 and a 5 percent gain as compared with one year earlier, according to preliminary information furnished by the Dominion Bureau of Statistics. Stocks of salmon, the most important item from a poundage standpoint, totaled 9,825,000 pounds or about 29 percent of the total holdings of frozen fresh fish.

Canadian Cold-storage Holdings

Item	Nov. 1943	Dec. 1 compared with Nov. 1, 1943	Dec. 1, 1942	Nov. 1, 1943	Dec. 1, 1942
	Pounds	Percent	Percent	Pounds	Pounds
Frozen fresh fish					
Total holdings	34,170,000	- 6	+ 5	36,166,000	32,437,000
Important Items:					
Cod:					
Whole	3,285,000	- 3	+89	3,375,000	1,741,000
Fillets	4,073,000	- 7	+77	4,373,000	2,306,000
Haddock, whole	743,000	+11	+72	671,000	432,000
Salmon	9,825,000	+25	+25	7,861,000	7,871,000
Sea herring	5,610,000	-25	- 8	7,434,000	6,077,000
Halibut	3,579,000	-14	-44	4,137,000	6,333,000
Mackerel	1,551,000	+19	-22	1,301,000	1,976,000
Whitefish	556,000	-45	+143	1,012,000	229,000
Pickerel	501,000	- 4	+ 7	520,000	468,000
Frozen smoked fish					
Total holdings	1,897,000	+ 7	+25	1,768,000	1,520,000
Important Items:					
Fillets; cod, haddock, etc.	715,000	+11	- 5	644,000	749,000
Sea herring kippers	933,000	+ 3	+65	902,000	567,000

TESTS OF FROZEN READY-COOKED FISH DISHES IN PROGRESS

Recently, frozen precooked foods have gained considerable popularity, and a number of such commercial products have appeared on the market. These foods, being ready for the table when defrosted, or requiring, at the most, a short warming before serving, make a handy substitute for hard-to-get canned foods and are especially welcome when the housewife is employed and must prepare the dinner in a short time.

Fish lends itself readily to production in this form but very few such products have appeared on the market. In addition to commercial preparations, this type of product can easily be prepared in advance by the housewife and stored in her frozen locker for future use.

Some experiments have been started in the Service's Technological Laboratory at Seattle on the preparation of precooked frozen fishery products, and storage tests are proceeding to determine their keeping quality.

Dishes were prepared and packed in 8 oz. containers which were then placed in a frozen food locker. These included fish a la king, fillets baked in Spanish sauce, flaked fish, kedgeree, and fish loaf. Kedgeree is a fish dish containing rice, tomatoes, and hard-boiled eggs. With the exception of the fish loaf, all dishes require only heating through to be ready for serving. The fish loaf was prepared according to a standard recipe but was not baked. Upon removing from the freezer, it is defrosted and placed in an oven at 350° F. for 30 minutes.

Storage tests are in progress to determine how these foods will stand up over a period of months. An examination after a six-week storage period showed no noticeable change in the products. The only difficulty which has arisen so far is in the case of the hard cooked eggs in the kedgeree. Since the egg white appears to have toughened upon freezing, it will probably be necessary to omit that ingredient from future recipes.

Canned and Cured Fish Trade

NOVEMBER SHRIMP PACK CONTINUES DECLINE BELOW PREVIOUS SEASON

Canners in the South Atlantic and Gulf areas operating under the Seafood Inspection Service of the U. S. Food and Drug Administration packed only 37,257 standard cases of wet-pack and dry-pack shrimp in the four-week period ending November 27, according to the Service's New Orleans Fishery Market News office. From the beginning of the season on July 1, to November 27, the total pack of 355,406 cases was 24 percent below the same period one year earlier and 42 percent under the 5-year average. Reports from the Gulf area indicate that production of fresh shrimp has been above that of the previous year, but the demand for fresh and frozen shrimp has diverted the normal supply from the canneries.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

MONTH			SEASON		
1943 Oct.31-Nov.27	1943 Oct. 3-30	1942 Nov. 1-28	1943-44 July 1-Nov.27	1942-43 July 1-Nov.28	5-yr. average July 1-Nov.30
37,257	90,304	107,306	355,406	468,072	611,468

*All figures on basis of new standard case--48 No. 1 cans with 7 oz. per can in the wet pack and 6½ oz. per can in the dry pack.

Canned shrimp quotations for usual wholesale quantities in plain No. 1 standard tins, f.o.b. point of production, were reported by Gulf Coast packers as follows:

Canned Shrimp Prices--Per Dozen Tins

Item	December 1, 1943*		December 1, 1942*	
	WET PACK	DRY PACK	WET PACK	DRY PACK
Small	$2.70	$2.80	$2.33-2.76	$2.72-2.79
Medium	2.80	2.90	3.04	2.85-2.91
Large	2.95	3.05	2.70-3.04	2.98-3.04
Jumbo	3.05	3.15	2.82-3.19	3.17

*7 oz. net weight for wet pack and 6½ oz. net weight for dry pack.

NOTE:--Maximum prices were established by OPA in MPR-311, effective February 2, 1943.

1943 TUNA AND MACKEREL PACKS AT END OF OCTOBER LEAD 1942

The October pack of tuna by California canners was 21 percent below that of the same month a year earlier, according to information released by the California Division of Fish and Game. Despite this drop, the total pack for the first ten months of 1943 was 2,084,622 cases or 9 percent more than the 1,915,905 cases packed in the same period in 1942. The pack for October totaled only 191,194 standard cases, the principal items being striped and yellowfin tuna and tuna flakes.

The production of canned mackerel in October amounted to 160,095 standard cases or 43 percent above the pack for September and 14 percent more than was packed in October 1942. The pack for the ten months, January through October, was 35 percent greater than for the same period in 1942.

California Pack of Tuna and Mackerel--Standard Cases[1/]

Item	October 1943	September 1943	October 1942	Ten months ending with October 1943	Ten months ending with October 1942
	Cases	Cases	Cases	Cases	Cases
Tuna:					
Albacore	21,980	87,033	4,919	442,093	195,372
Bonito	4,237	6,195	2,717	34,821	23,437
Bluefin	233	11,544	-	138,394	273,690
Striped	68,358	32,499	173,986	313,305	538,281
Yellowfin	52,619	77,476	44,434	593,828	699,740
Yellowtail	2,423	925	2,008	57,866	39,578
Flakes	40,709	87,489	11,955	486,911	124,470
Tonno style	635	4,258	1,564	17,404	21,337
Total	191,194	307,419	241,583	2,084,622	1,915,905
Mackerel	160,095	111,582	140,836	411,769	304,579

1/ Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

1943 TUNA AND MACKEREL PACK ABOVE 1942 IN FIRST ELEVEN MONTHS

There were 163,300 standard cases of tuna packed by California canners in November, over five thousand cases more than were packed in November 1942, according to information furnished by the California Division of Fish and Game. The pack for the first 11 months of the year, totaling close to 2½ million cases, was 8 percent greater than for the same period in 1942.

The production of canned mackerel during November also showed an important gain over November 1942, increasing over 113,000 cases. In the first 11 months of the year, the mackerel pack was 44 percent higher than for 1942.

California Pack of Tuna and Mackerel--Standard Cases[1/]

Item	November 1943	October 1943	November 1942	Eleven months ending with November 1943	Eleven months ending with November 1942
	Cases	Cases	Cases	Cases	Cases
Tuna:					
Albacore	3,157	21,980	7,761	445,250	203,133
Bonito	855	4,237	3,826	35,676	27,263
Bluefin	24,888	233	-	163,282	273,690
Striped	38,066	68,358	97,068	351,371	635,349
Yellowfin	49,546	52,619	36,998	643,374	736,738
Yellowtail	375	2,423	3,531	58,241	43,109
Flakes	46,413	40,709	8,911	533,324	133,381
Tonno style	-	635	-	17,404	21,337
Total	163,300	191,194	158,095	2,247,922	2,074,000
Mackerel	306,624	160,095	193,192	718,393	497,771

1/ Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

CALIFORNIA SARDINE PACK CONTINUES DECLINE IN NOVEMBER

In the four-week period ending November 27, there were 423,641 standard cases of California sardines packed, according to information furnished by the California Sardine Products Institute and the California Division of Fish and Game. This was a decline of 26 percent from the total pack for the previous four weeks and 33 percent under the comparable period a year earlier. In the first four months of the season, which began August 1, landings and case pack both dropped 4 percent as compared with the same months in 1942. Meal tonnage also was down 3 percent but oil production was up 6 percent.

California Sardine Landings, Canned Pack and Byproducts

Item	Unit	MONTH 1943 Oct.31-Nov.27	MONTH 1943 Oct.3-30	MONTH 1942 Oct.30-Nov.26	SEASON 1943-44 Aug.1-Nov.27	SEASON 1942-43 Aug.1-Nov.26
Landing	Tons	56,836	67,212	92,707	302,794	313,501
Canned	1 lb.ovals-48 per case	193,443	197,320	219,818	836,415	778,864
	1 lb.talls-48 per case	210,745	356,893	365,557	906,491	990,162
	½ lb.fillet-48 per case	5,671	-	2,414	17,106	41,173
	½ lb.round-96 per case	4,122	17,306	22,925	59,186	61,899
	5 oz.-100 per case	-	-	28,617	6,996	99,278
	Unclassified	12,495	5,063	1,441	41,254	15,461
	TOTAL,Std. 1 lb.-48 per case	423,641	576,582	629,578	1,856,453	1,931,602
		November	October	November	Aug.1-Nov.30	Aug.1-Nov.30
Meal	Tons	11,089	11,793	15,047	48,634	50,046
Oil	Gallons	2,158,767	2,065,882	2,483,917	10,778,440	10,135,328

Foreign Fishery Trade

CHILE PRODUCES 71,017,000 POUNDS OF FISH AND SHELLFISH IN 1942

Total production from Chile's fisheries in 1942 amounted to 32,213,000 kilograms, or 71,017,000 pounds, according to a recent United States consular report based on official Chilean statistics. Fish alone totaled 53,100,000 pounds and shellfish, 17,917,000 pounds, compared with 63,971,000 and 18,437,000 pounds, respectively, in 1941.

The leading port of landing was Talcahuano, with 14,859,000 pounds, and Valparaiso, with 10,368,000 pounds, was second.

A decline in fish catch from 32,913,000 pounds in 1941 to 20,983,000 pounds in 1942 in the Concepcion area was attributed chiefly to shortage of motor fuel for fishing boats. This shortage placed the area at a disadvantage in transporting its produce to Santiago, the capital and most important market. Other areas, closer to the capital, have recently received preference in modernization of the fishing industry.

FISH CATCH IN CHILEAN WATERS IN 1942 BELOW 1941

The fish catch in Chilean waters in 1942 was almost 17 percent below the 1941 figure and 11 percent less than the catch in 1940, according to the American Embassy at Santiago, Chile. The very much smaller number of sardines and sierra caught accounts particularly for the low catch, although other types also contributed to the diminution.

The amount of shellfish obtained from Chilean waters was 2.9 percent less in 1942 than the year previous. Had it not been for a decided increase in the number of cholgas (a clam-like mollusk) taken, the 1942 total would have been considerably below its actual figure inasmuch as both the oyster and mussel output fell off radically.

Talcuhuano and Valparaiso maintained their positions as first and second ports as regards fish, with Puerto Montt as usual the chief port for shellfish. No figures have been made available by the Bureau of Statistics regarding the number of fishermen and craft en-

gaged in the business. Also still unavailable is complete information on the quantity of fish and shellfish exported during 1942. A preliminary figure covering fresh fish and shellfish sets exports at 191 gross metric tons valued at 285,000 gold pesos. This is the largest exportation registered in the past five years.

Figures covering the fish and shellfish catch of 1942 follow with English equivalents of the Spanish names given where known. (Reprinted from Foreign Commerce Weekly, January 26, 1944.)

Catch	Metric tons*	Increase or decrease in relation to 1941	Catch	Metric tons*	Increase or decrease in relation to 1941
FISH					
Albacora (swordfish)	941	+	Lisa (mullet)	123	-
Atún (tuna)	86	-	Machuelo (herring)	709	-
Apañado	11	-	Pejeperro (shark)	70	-
Anguila (eel)	11	-	Pejegallo (ratfish)	136	-
Anchoa (anchovy)	187	-	Pez-aguja (marlin)	16	-
Bonito	370	-	Pescada (hake)	9,988	+
Blanquillo (ocean whitefish)	73	-	Pejerrey (silverside)	558	+
Bacalao (cod)	7	-	Roncador (grunt)	34	+
Congrio colorado (red cusk eel)	1,474	+	Rollizo (porgy)	40	-
Congrio negro (black cusk eel)	3,066	+	Robalo (sea bass)	513	+
Corvina (sea bass)	737	-	Sierra (Spanish mackerel)	2,215	-
Cojinoba	658	-	Sardinas (sardines)	631	-
Cabrilla (sea bass)	207	+	Sargo (porgy)	25	-
Cabinza (porgy)	302	-	Tollo (dogfish - small)	75	-
Corvinilla (sea bass)	8	-	Tomollo	12	-
Caballa (mackerel)	8	-	Truchas (trout)	6	-
Jurel (jack)	362	-	Viejas (wrasses)	15	-
Lenguado (sole, flounder)	344	+	Others	67	+
			Total	24,086	-
SHELLFISH					
Almejas (similar to Amer. clam)	1	+	Lapas (a kind of barnacle)	10	-
Apancoras (a species of sea crab)	127	-	Langostas (spiny lobster)	135	+
Camarones de mar (salt-water shrimp)	40	-	Lulamas	43	+
			Manihue (fissurella)	1	-
Calamares (squid)	4	-	Machas (a mollusk)	562	-
Centollas (a spidar crab)	20	-	Navajuelas (a razor clam)	75	+
Caracoles (snails)	0	-	Ostras (oysters)	351	-
Cangrejos (a species of crab)	23	+	Ostiones (scallop)	1	-
Choros (mussels)	1,297	-	Picos (a kind of barnacle)	157	+
Choritos (small mussels)	1,368	+	Piures	19	+
Cholgas (resembling a clam)	2,400	+	Tacas (a kind of clam)	117	+
Erizos (sea urchins)	716	+	Others	13	+
Jaibas (crabs)	251	+	Total	8,128	-
Jaibas peludas (a species of crab)	-	-			
Locos (limpets)	347	+			

* In rounded figures.

PURCHASES OF FISHERY PRODUCTS BY FDA IN OCTOBER $14,304,123

For the second consecutive month, purchases of fishery products by FDA in October, exceeded 14 million dollars in value, according to information furnished by the Department of Agriculture. In its program of purchasing for Lend-Lease, territorial emergency, Red Cross, and other uses, the agency has accelerated its purchases of canned fishery products in recent months with especially large purchases of canned salmon in September and October.

Purchases of Fishery Products by F.D.A.

Commodity	Unit	October 1943		January 1-October 31, 1943	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH			Dollars		Dollars
Clams, canned	Cases	-	-	2,900	22,235
Herring, do	do	7,634	29,267	37,621	162,105
Mackerel, do	do	90,265	465,137	333,504	1,864,920
Oysters, do	do	-	-	1,100	14,740
Pilchards, do	do	340,080	1,416,335	1,468,027	6,038,981
Salmon, do	do	941,865	9,909,766	2,576,116	26,705,204
Shrimp, do	do	31,551	365,814	133,626	1,536,870
Sardines, do	do	176,374	752,974	994,914	4,085,052
Tuna and tuna-like fishes, do	do	3,166	83,646	347,276	5,557,395
Fish, Misc., do	do	-	-	43,502	272,596
Fish, flaked, do	do	-	-	2,343	30,124
Fish, ground, do	do	8,200	42,600	98,200	311,260
Total ..... do	do	1,599,155	13,065,539	6,039,129	46,601,482
Fish, dry-salted	Pounds	2,042,505	335,581	22,608,741	3,709,420
Fish, pickled	do	49,500	8,250	1,889,800	161,503
Fish, smoked	do	306,000	31,255	354,600	35,629
Total	do	2,398,005	375,086	24,853,141	3,906,552
BYPRODUCTS					
Fish meal	do	720,000	29,107	3,602,100	141,152
Oyster shell flour	do	-	-	200,000	685
Oyster shell grits	do	-	-	300,000	1,253
Fish oils, crude	do	1,500,000	133,500	29,100,260	2,589,795
Total	do	2,220,000	162,607	33,202,360	2,732,885
VITAMINS					
Vitamin A fish-liver oil	M Units	2,149,611	601,891	11,909,928	2,275,558
Vitamin A & D fish-liver oil	Gallons	-	-	252,192	1,462,921
Total		-	601,891	-	3,738,479
Grand Total		-	14,304,123	-	56,979,398

NOVEMBER PURCHASES OF FISHERY PRODUCTS BY FDA $8,343,776

Due to a decline in fish-canning activities, the value of fishery products purchased by FDA dropped to $8,343,776 for November, a decline of approximately six million dollars from the previous month, according to information furnished by the Department of Agriculture. This brought the total value for the first 11 months of the year to $65,176,407 for purchases of fishery products.

Purchases of Fishery Products by F.D.A.

Commodity	Unit	November 1943		January 1-November 30, 1943	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH			Dollars		Dollars
Clams, canned	Cases	-	-	2,900	22,235
Herring, do	do	15,679	56,779	53,249	218,597
Mackerel, do	do	126,686	631,337	458,790	2,485,095
Oysters, do	do	-	-	1,100	14,740
Pilchards, do	do	276,814	1,142,579	1,744,391	7,173,454
Salmon, do	do	521,923	4,817,109	3,079,337	31,398,643
Shrimp, do	do	27,343	318,691	160,969	1,855,561
Sardines, do	do	86,561	376,403	1,081,475	4,461,455
Tuna and tuna-like fishes, do	do	5,400	110,957	352,676	5,659,724
Fish, Misc., do	do	3,065	15,070	46,567	287,666
Fish, flaked, do	do	-	-	2,343	30,124
Fish, ground, do	do	-	-	98,200	311,260
Total ..... do	do	1,063,471	7,468,925	7,081,997	53,924,494
Fish, dry-salted	Pounds	388,000	56,076	22,950,241	3,756,954
Fish, pickled	do	324,250	21,740	2,214,050	183,243
Fish, smoked	do	-	-	354,600	35,629
Total	do	712,250	77,816	25,518,891	3,975,826
BYPRODUCTS					
Fish meal	do	120,000	4,935	3,725,100	146,206
Oyster shell flour	do	240,000	840	440,000	1,525
Oyster shell grits	do	-	-	300,000	1,253
Fish oils, crude	do	960,000	85,440	30,482,380	2,712,804
Total	do	1,320,000	91,215	34,947,480	2,861,788
VITAMINS					
Vitamin A fish-liver oil	M Units	2,352,733	705,820	14,262,661	2,981,378
Vitamin A & D fish-liver oil	Gallons	-	-	252,192	1,462,921
Total		-	705,820	-	4,444,299
Grand Total		-	8,343,776	-	65,176,407

WHOLESALE AND RETAIL PRICES

The all-commodity index of wholesale prices, which stood at 102.8 percent of the 1926 average on November 13, 1943, has fluctuated within a very narrow range during the year ending on that date, according to information furnished by the Bureau of Labor Statistics. In the month of November, the wholesale index dropped 0.1 percent, the sixth consecutive month during which there was no increase in prices. Retail costs of food were down 0.7 percent in mid-November as compared with one month earlier. The decrease in food prices in this period was chiefly due to lower prices of fresh fruits and vegetables.

Wholesale and Retail Prices

Item	Unit		Percentage change from--	
Wholesale: (1926 = 100)		Nov. 13, 1943	Oct. 16, 1943	Nov. 14, 1942
All commodities	Index No.	102.8	-0.1	+ 2.7
Foods	do	105.5	+0.8	+ 2.4
		November 1943	October 1943	November 1942
Fish:				
Canned salmon, Seattle:				
Pink, No. 1, tall	$ per dozen cans	1.970	0	0
Red, No. 1, tall	do	3.694	0	- 0.3
Cod, cured, large shore, Gloucester, Mass.	$ per 100 pounds	13.000	0	+13.0
Herring, pickled, N. Y.	¢ per pound	12.0	0	+20.0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
Retail: (1935-39 = 100)		Nov. 16, 1943	Oct. 19, 1943	Nov. 17, 1942
All foods	Index No.	137.3	-0.7	+ 4.7
Fish:				
Fresh and canned	do	223.6	+3.3	+25.7
Fresh and frozen	¢ per pound	35.0	+3.8	+28.7
Canned salmon:				
Pink	¢ per pound can	23.5	0	+ 5.9
Red	do	41.2	-0.2	+ 1.5

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Division of Fishery Industries
FISH AND WILDLIFE SERVICE

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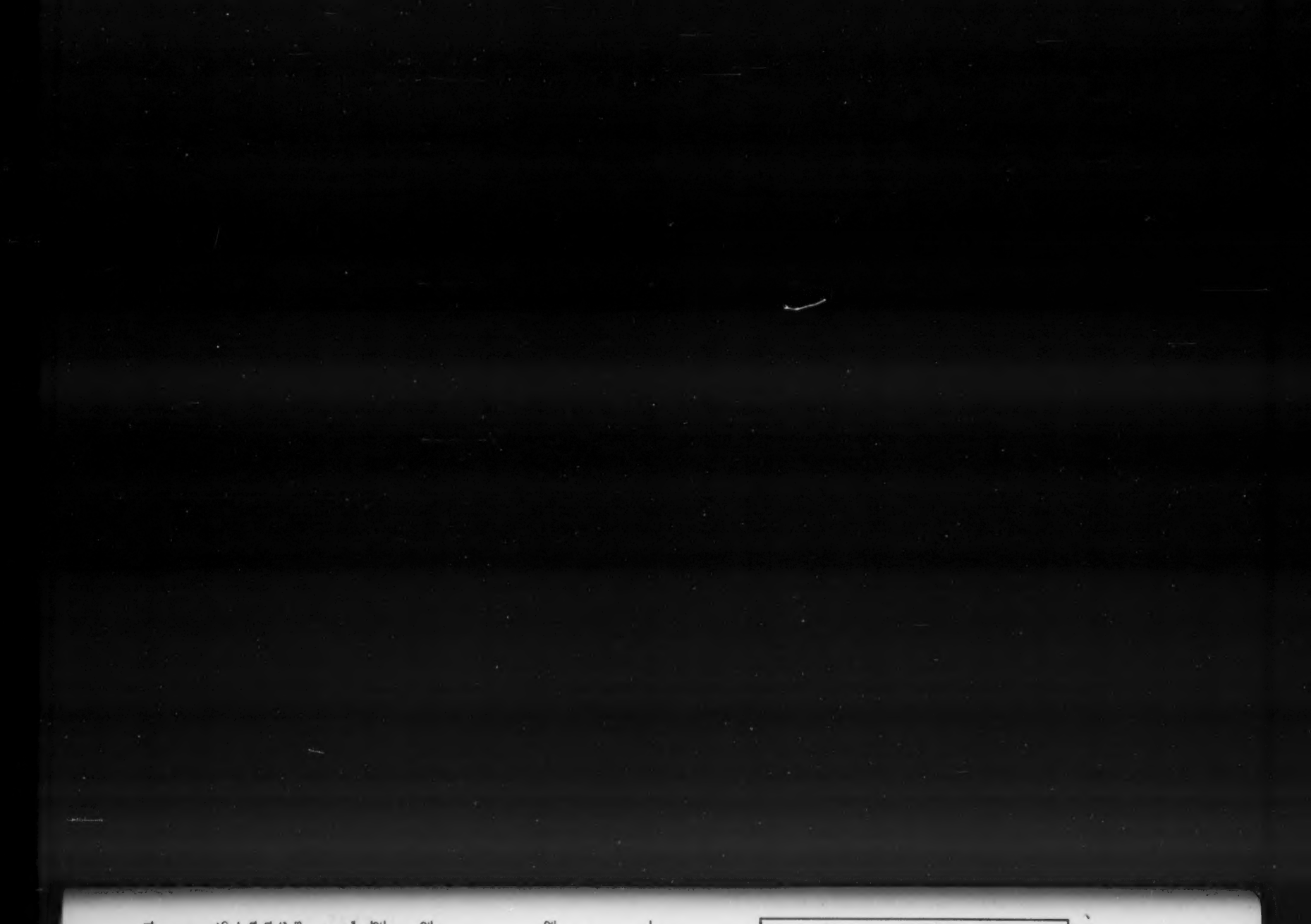
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